

Oatman's Oatmeal Cookies



Courtesy of Lynn Oatman

Double batch for Bosch Plus with Bosch Cookie Paddles

INGREDIENTS:

Start by using 6 cups regular or old fashioned oat.

- 2 cups butter (softened)
- 2 cups brown sugar
- 2 cups sugar
- 4 eggs
- 2 tsp. vanilla
- 2 tsp. Real Salt
- 3 cups unbleached flour (or 1 1/2 c. freshly ground whole wheat and 1 1/2 c. unbleached flour)
- 2 tsp. baking soda
- 6 cups freshly rolled oatmeal
- 1 cup raisins (optional)

INSTRUCTIONS:

1. Using your Bosch, attach the Bosch Cookie Paddles, cream together the butter and sugar.
2. Add vanilla, eggs and mix.
3. Add salt, flour, baking soda and mix.
4. Add oatmeal and, if desired, add raisins.
5. Chill dough in the refrigerator for several hours.
6. I use a stainless steel cookie scoop to form the cookies.
7. Bake at 350 for 8-10 minutes.
8. Let the cookies cool some on the cookie sheet before removing and placing on a wire rack..

HEALTHYKITCHENS.COM

